



## Starters

### **Soup of the day**

served with Focaccia £6.5 (ve, gfa)

### **Focaccia to share**

olives, sun dried tomatoes, balsamic & rapeseed oil £10 (ve, gfa)

### **Smoked Salmon**

creme fraiche, lemon and capers £8 (gf)

### **Smoked Ham Hock Terrine**

piccalilli, sourdough & pea shoots £6.5 (gfa)

### **Tempura Vegetables**

wasabi mayonnaise & soy sauce £6.5 (ve)

## Mains

### **Beer Battered Haddock & Chips**

Mushy peas, tartar sauce & lemon £18

### **Cider Battered Artichoke & Chips**

Mushy peas, tartar sauce & lemon £17 (ve)

### **Fish of the Day**

Prawn, mussel & sweetcorn chowder £18 (gf)

### **Chicken Caesar Salad**

Croutons, baby gem, crispy ham hock, poached egg & parmesan £16.5 (gfa)

### **Pan Fried Duck Breast**

Creamed potato, chantenay carrots, button onion & pancetta sauce £20 (gf)

### **Shitake Mushroom**

Crispy tofu & broccoli stir fry, soy & chilli dressing, rice noodles £16.5 (ve, gfa)

Dishes labelled with GF and DF can be requested when ordering. GF = Gluten Free DF = Dairy Free V = Vegetarian Ve = Vegan

Concerns about allergies & intolerances? Visit [allergymenu.uk](https://allergymenu.uk) & enter the code BAN476

Please ask the Food and Beverage Team for allergen information, in order to make your own menu choice. Please note some products on the menu contain allergens and not all ingredients are listed. This product information may change due to suppliers therefore please make sure you ask for allergen information or inform us of your allergies/dietary requirements every time you make a purchase. You can access allergen information about our menu using the 'allergy menu uk' app or website <https://allergymenu.uk>. This information covers the 14 major allergens. If you are having difficulty viewing this please ask a member of our Team. Equipment in a restaurant/kitchen area is shared and cross contamination may occur; therefore some products may not be suitable for those with allergies. Allergens are only declared if they are intentionally added to a product.



## From the Grill

Steaks are served with triple cut chips, roasted tomatoes, flat mushroom, watercress and a choice of peppercorn sauce or garlic butter

**8oz Sirloin Steak £28 (£10 supplement)**

**8oz Rump Steak £24 (£5 supplement)**

Add sauteed Garlic King Prawns £4

### Redefine Lamb Style Burger

Brioche style roll, pickle & sliced tomato, BBQ mayonnaise & fries £17 (ve)

### 4oz Rump Steak Ciabatta

Sauteed onions & rocket, coleslaw & salad £16

## Sandwiches / Jacket potatoes

All Sandwiches & Jacket Potatoes are served with Mustard Dressed Salad & Coleslaw

### Dry Cure Bacon

Sliced tomato, lettuce & mayonnaise £11 (gfa)

### Mature Cheddar

Red onion marmalade £10.5 (gfa)

### Falafel Wrap

Tzatziki & pickled red cabbage £10.5 (ve)

### Roast Chicken

Sweet chilli mayonnaise £11.5 (gfa)

### Egg Mayonnaise

Watercress £10.5 (gfa)

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## Sides

- Creamed Potato £4.5** (ve, gfa)
- Buttered Carrots £4.5** (ve, gfa)
- Fries £4.5**(ve, gfa)
- Triple Cooked Chips £4.5** (ve)
- Cider Battered Onion Rings £4.5** (ve)
- House Salad, Mustard Dressing £4.5** (ve, gfa)

## Desserts

- Warm Chocolate Brownie**  
Honeycomb & salted caramel ice cream £6.5 (ve)
- Creme Brulee**  
Shortbread biscuit £6.5 (ve, gfa)
- Selection of Ice Cream or Sorbets**  
Shortbread biscuit £6.5 (ve, gfa)
- Apple & Blackberry Crumble**  
Vanilla Custard £6.5 (ve)
- Affogato**  
Vanilla ice cream, espresso £6.5 (ve, gfa)
- Plain / Fruit Scone**  
Served with clotted cream or coconut cream & strawberry jam £5.5 (ve poss, gfa)

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### **Beers & Ciders**

Camden Hells Lager Draught Pint - £6.10

Camden Pale Ale Pint - £6.10

Becks bottle 330ml - £4

Peroni bottle 330ml - £4.50

Corona 330ml - £4.50

Stella Artois £4.50

Old Mout 500ml (Apple, Kiwi, Berries & Cherries) - £6.20

Aspalls Draught Suffolk Cider - £5.50

Becks Blue 0% alcohol 330ml - £4

Old mout 0% alcohol 500ml - £6.20

### **Soft drinks**

#### **Franklin & Sons Traditional Style Soda 275ml £4.25**

British Dandelion & handpicked Burdock with Star Anise

Valencian Orange and Pink Grapefruit with lemongrass

Ginger beer with malted Barley & a squeeze of lemon

Raspberry lemonade

Bottle Green / Elderflower Presse 275ml £4.25

#### **On Draught 473ml £3.25**

Coca Cola

Diet Coke

Schwepes lemonade

Kingsdown Water 330ml Still / sparkling £2.75

#### **Juices 250ml £2.75**

Orange

Apple

Pineapple

Cranberry

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### **All Spirits Single / Double £4, £6**

Absolut Vodka  
Absolut Vanilla Vodka  
Bacardi Blanco White Rum  
The Kraken Rum  
Jack Daniels  
Monkey Shoulder Whisky  
Southern Comfort  
Malibu  
Archers  
Tequila

### **Gin & Tonic - Single 8.5/Double £10.5**

All gins re served with Fever Tree Light Tonic water as standard, please ask if you would prefer another fever tree Tonic to accompany your Gin.

#### Tanqueray

A smooth and delicious premium London dry Gin with an array of botanicals and a grapefruit peel edge

#### Bombay Sapphire

A perfect balance of ten hand selected exotic botanicals

#### Hendricks

Eleven botanicals are used along with unique infusions of cucumber and rose petals to create a wonderfully refreshing taste, with a floral aroma

#### Monkey 47

Containing 47 botanicals, a distinct sense of citrus and lavender notes accompany the botanical sweet aroma

### **Flavoured Gins & Tonic - Single 8.5/Double 10.5**

Whitley Neil Blood Orange  
Arber Pineapple Gin  
Whitley Neil Raspberry  
Slingsby

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### **Red Wine 125ml/175ml/250ml/Bottle**

Vina Cerrada Rioja Crianza, Spain £6.5/£8/£9.5/£28

Equino malbec, Argentina £7/£8/£10/£31

Cramele Recas Pinot Noir £6/£7/£8.5/£25

Via Alta Merlot, Chile £6/£7/£8.5/£25

### **White Wine 125ml/175ml/250ml/Bottle**

Primli Soli Sauvignon Blanc, Venezie, Italy £6/£7/£8.5/£27

Rothschild Chardonnay, France £6.5/£7.5/£9.5/£29

Primli Soli Pinot Grigio, Italy £6/£7/£8.5/£27

### **Rose Wine 125ml/175ml/250ml/Bottle**

Primli Soli Pinot Grigio Rose, Italy £6/£7/£8.5/£25

Charlie Zin White Zinfandel, California £6/£7/£8.5/£25

### **Prosecco 125ml/Bottle**

Framiglia Botter Prosecco Extra Dry, Italy £7/£30

Framiglia Botter Rose Prosecco Extra Dry, Italy £7/£30

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